



## **PLATED DINNER**

For groups between 16-40 people  
Pricing per person

### **SOUPS**

**Select 1 for entire group**

Westcoast seafood chowder | mussels and fresh local fish in a tomato saffron broth  
Cream of forest mushroom soup | local foraged wild mushrooms with a thyme crème fraiche  
Chef's daily soup creation

### **SALADS**

**Select 1 for entire group**

Baby kale and squash | fresh croutons and pancetta crisp  
Organic green salad | tomatoes, cucumber, crispy chickpeas and house vinaigrette  
Local spinach salad | bocconcini, grape tomatoes, grilled apple and balsamic dressing

### **ENTREES**

**Select 3 for group to choose from at dinner service**

**All entrees are served with roasted nugget potatoes and seasonal farm fresh vegetables**

Island raised herb roasted chicken | white wine herb beurre blanc

Ocean Wise Kuterra steelhead | lime butter

Sous vide pork loin | calvados demi

Angus 5oz striploin steak | red wine demi (10oz available - add \$12)

Roasted vegetable torte | tofu noodles (v + gf)

Market fresh local fish | always Ocean Wise approved and in season

Angus 6oz beef tenderloin | roasted shallot hollandaise (add \$12)

### **ENTREE ENHANCEMENTS**

Butter poached wild prawns \$9

Sauteed mushrooms \$8

### **DESSERT**

**Select 1 for entire group**

Chocolate truffle tart | vanilla whipped cream

Vanilla cheesecake | berry coulis

Wild berry croissant bread pudding | caramel sauce

Vista 18's daily dessert creation

### **3 Course Dinner \$62 | 4 Course Dinner \$72**

Please specify any allergies or dietary restrictions at time of booking  
Prices are NOT inclusive of 18% service charge + 5% GST (subject to change)

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